

SHIRLEY'S

dinner menu

SHARABLES

20 WEST SHRIMP SALSA MARTINI 🍹 A vibrant blend of chilled shrimp, tomato, cucumber, avocado, red onion, and cilantro in a zesty, spicy tomato-based sauce. Crowned with a single large shrimp and served in a martini glass with crisp tortilla chips 17

PORK WING Tender baby pork shank, fried to golden perfection and tossed in a zesty lemon garlic parmesan seasoning 14

FRIED GREEN TOMATO & BURATTA 🌿 Crispy buttermilk fried green tomato, topped with fresh mozzarella and white balsamic 11

BREAD & PIMENTO 🌿 Blend of two sharp cheddar cheeses, topped with pepper jelly and endive, served on cheddar cornbread 11

LOLLIPOP LAMB CHOPS Grilled marinated New Zealand halal lamb chops, topped with herb demi and pickled onions 18

SALADS & SOUP

SOUTHERN CAESAR Romaine lettuce, marinated sun-dried tomato, and chipotle Caesar dressing. Topped with white anchovies and cornbread croutons 11

+ grilled chicken 7 + 5 oz. grilled shrimp or salmon 12

COMPOSED LITTLE SALAD 🌿 🍷 🥥 Iceberg and butter lettuce, sweet red onions, radish, roasted red peppers, and cucumbers. Topped with candied walnuts and chunks of blue cheese. Served with southern buttermilk or sweet shallot vinaigrette 9

CREAMY TOMATO BISQUE 🌿 Classic bisque topped with basil chiffonade and cornbread croutons cup 7 - bowl 11

SIDES

AU GRATIN MAC & CHEESE 🌿 12

GRILLED ASPARAGUS 🍷 🌿 10

CRISPY BRUSSELS SPROUTS 7

SEASONED FRIES 6

TRI SWEET POTATOES FRIES 6

HERB POTATO CAKES 🌿 6

CHEF SPECIALTIES

RIBEYE STEAK Pan-seared 12oz ribeye steak basted with herb garlic butter and red wine demi, with sautéed asparagus and compari confit. 41

BRAISED SHORT RIB Bone-in short rib slowly braised for tenderness, over tagliatelle pasta, tossed in fresh basil pesto and zesty roma tomato 39

ENTREES

BLACKENED WILD-CAUGHT SALMON 🍷 🌿 Pan-seared fresh salmon filet, with Brussels sprouts and apple chutney 26

SPICY SHRIMP & SAUSAGE Spicy seasoned shrimp and tasso gravy over smoked tomato grits 21

SHIRLEY'S SMASHED BURGER Two off smashed beef patties, topped with lettuce, Vermont cheddar cheese, whiskey onion gravy, tomatoes and pickles, on a toasted seeded brioche bun. Accompanied by seasoned fries 21

OVEN ROASTED SAGE CHICKEN Roasted half chicken, served with wild mushroom demi and herb potato cakes 18.50

VIRGINIA CLASSIC FARM PLATE 🌿 Herb potato cakes, fried green tomato, melted pimento cheese, and asparagus, topped with campari confit 19

KUROBUTA PORK CHOP Pan-seared pork chop basted with creamy whiskey onion gravy, served with herb potato cake 29

🍷 GLUTEN FREE 🌿 VEGETARIAN

🍷 VEGAN/VEGAN OPTION

🥥 CONTAINS NUTS 🍷 CONTAINS SHELLFISH

Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please note, we are a cashless bar & restaurant 031025